



Christmas Day Lunch

Five courses £155.00 per person

Vegetarian, vegan and dietary requirement friendly dishes are available on request

To Begin

Amuse Bouche

White bean velouté, chopped truffle

Starters

Octopus Carpaccio

Slow-cooked octopus, thinly sliced, olive oil, chilli and bottarga

Beef Tataki

Rare seared beef tataki, Asian-style salad, cashew nuts, ponzu sauce

Wild Mushroom Risotto

Sautéed wild mushroom risotto scented with truffle, topped with a poached hen's egg and Madeira sauce

To Follow

Alex's Twice Baked Cheese Soufflé

Lobster Thermidor Soufflé

Mains

Turkey Wellington

Turkey breast stuffed with leg meat stuffing, wrapped in mushroom duxelles

Beef Wellington

Prime fillet of beef with truffle and foie royale stuffing mushroom duxelles

Vegetarian Wellington

Roasted celeriac, butternut squash and portobello mushroom, served with dauphinoise potatoes, roasted root vegetables and vegetarian gravy

Sole & Salmon Wellington

Champagne caviar, stuffed with salmon mousse, beurre blanc, crushed potatoes, cucumber and crab salad

Festive Finish

Christmas Pudding

Brandy butter and cinnamon cream

Sherry Trifle

Hot Chocolate Fondant

With chocolate soil and black cherry ice cream

Selection of Local Artisan Cheeses

Three cheeses, chutney, grapes and celery

the jetty

The logo consists of the text "the jetty" in a white, lowercase serif font. A thin horizontal line is positioned just below the text. Underneath this line are three pairs of vertical bars, each pair consisting of two parallel lines, resembling a stylized pier or jetty structure.